

ENZYMES

Zyme-O-Clear Plus

Description

Zyme-O-Clear Plus is a pectolytic enzyme preparation produced by classic fermentation of selected strains of *Aspergillus niger*.

Properties

Zyme-O-Clear Plus is a liquid pectinase enzyme blend with an activity of 600 PLU/g, density 1.1–1.25, and pH 3.5–5.0.

Use

Zyme-O-Clear Plus was developed as pectinase for juice clarification. This enzyme degrades the pectin in solution to obtain a stable clear product. Release of additional aromatics of the fruit is also generally observed. It is commonly added to the fermenter during fermentation or just after to degrade any remaining pectin before moving on to settling, stabilizing, and/or filtration.

Dosage and Addition

1–1.3mL/hL or 40–50mL/1000gal. Dilute in a small quantity of cool water (DA water if post-fermentation) before addition for optimal dispersion. Since bentonite is a protein-adsorbing agent, bentonite must be added after the enzyme reaction has reached completion. Likewise, do not use in conjunction with other silica-based stabilizers or PVPP.

Please contact your ATPGroup Brewing Specialist for assistance with optimizing the enzyme use to meet your requirements.

Storage and Shelf Life

Store refrigerated (32–40°F); do not freeze. Storage at room temperature or warmer will degrade the product. The integrity of the product is guaranteed only if it is stored as indicated in this Technical Data Sheet.

Packaging

1 kg and 25 kg packaging

Product for Professional Use Only

Non-GMO, allergen (etc.) free (as appropriate)

Please refer to the SDS for safe handling requirements.